



# WEDDING FOOD



Our kitchen team are committed to providing well executed, fresh food sourced from local suppliers. All our key suppliers including fish, meat, cheese and vegetables are based within 5 miles of The Dome.

The Head Chef has designed a selection of two, three or four course Wedding Breakfast Menus and there are three packages of Silver, Gold and Platinum to choose from.

Occasionally our clients come to us with their own ideas for their Wedding Breakfast. Here is a selection of those [unique menus](#) that we have created for them.

## CANAPES

Choose a selection of hand made items from our Canape Menu for each guest, perfect to accompany a martini cocktail or sparkling wine from our Drinks Packages.

## WEDDING BREAKFAST

You can choose from our freshly prepared starters, mains and desserts from our Wedding Breakfast Menu. We cater for vegetarian, special dietary requests and also have a Children's Menu. These can all be arranged in advance. The charges for the breakfast menus include staffing, white linen, chairs, tables, food service, crockery and cutlery. Coloured linen is available at an additional charge.

## EVENING BUFFET

Enjoy a late night feast with our retro seaside fish & chip cones, bacon butties, bowl food or artisan Sussex cheese boards. Please see our Evening Buffet Menus.

# WEDDING BREAKFAST SILVER MENU

2 Course £40.00  
3 Course £45.00

## Starters

*Smoked Salmon & Crayfish with Rocket, Cucumber & Dill Crème Fraiche*  
*Chicken Liver & Cognac Pâté with Pickled Vegetables & Plum Chutney*  
*Marinated Buffalo Mozzarella with Heritage Tomato, Basil & Olives [v]*  
*All served with Artisan Breads*

## Mains

*Seared Fillet of Salmon with Braised Fennel, Prawn & Chervil Liquor & Crushed Potatoes*  
*Slow Roast Belly of Pork with a Spiced Apple & Calvados Sauce & Champ*  
*Seared Breast of Chicken with Pedro Ximénez Sherry & Mushroom Sauce & Parsley Mash*  
*South Coast Mackerel with Baby Gem, Salsa Verde, Caramelised Lemon & Crushed Potatoes*

*All Dishes Served with Seasonal Vegetables*

## Desserts

*Chocolate Truffle with Fresh Raspberries & Cream*  
*Pavlova with Seasonal Fruits & Cream*  
*Lemon Meringue Pie with Cream*

## Coffee & Mints

*Please select the same dish from each course for all of your guests.*  
*Dietary requirements can be specially catered for.*

# WEDDING BREAKFAST GOLD MENU

2 Course £45.00  
3 Course £49.50

## Starters

*Anti Pasti Cured Meat Platter with Chilli Relish & Pickled Vegetables*  
*Smoked Mackerel with Beetroot, Radicchio & Horseradish Crème Fraiche*  
*Feta & Heritage Tomato Salad with Olives, Cucumber, Mint & Oregano Oil [v]*  
*All served with Artisan Breads*

## Mains

*Blackened Cod with Triple Cooked Potato Chips & Pea Purée*  
*Sirloin of Beef with Roast Potatoes, Yorkshire Pudding & Port Gravy*  
*Hand Made Steak & Guinness Pie with a Red Wine Jus & Sussex Cheddar Mash*  
*Hand Made Chicken & Ham Pie with a Chardonnay & Thyme Sauce & Sussex Cheddar Mash*  
*All Dishes Served with Seasonal Vegetables*

## Desserts

*Summer Pudding with Cream*  
*Dark & White Chocolate Cheesecake*  
*Lemon Tart with Cream*

## Coffee & Mints

*Please select the same dish from each course for all of your guests.*  
*Dietary requirements can be specially catered for.*

# WEDDING BREAKFAST PLATINUM MENU

2 Course £49.00

3 Course £53.50

4 Course £58.00

## Starters

*Cornish Dressed Crab with Rocket Salad & Lemon Olive Oil*

*Ham Hock Terrine with Roasted Vine Tomatoes & Piccalilli*

*Scallops & Black Pudding with Pea Purée & Baby Shoots*

*All served with Artisan Breads*

## Mains

*Sea Bass Fillet with a Lemon & Caper Liquor, Tomato Salsa & Dauphinoise Potato*

*Rack or Rump of Lamb with a Herb & Mustard Crust, Sherry & Lavender Jus & Fondant Potato*

*Confit of Duck with a Red Currant Sauce & Gratin Potato*

*Guinea Fowl with Sage, Lemon & Shallot Stuffing & Wild Mushroom Sauce & Bubble & Squeak*

*All Dishes Served with Seasonal Vegetables*

## Desserts

*Strawberry & Rose Eton Mess*

*Bread & Butter Pudding with Mascarpone Cream*

*Triple Chocolate Mousse*

*Artisan Sussex Cheeseboard Biscuits & Chutney*

## Coffee with Chocolate Truffles

*Please select the same dish from each course for all of your guests.*

*Dietary requirements can be specially catered for.*

# VEGETARIAN MAIN COURSES

*Spiced Root Vegetable & Cheddar Pie with Sweet Potato Mash & Gravy [v]*

*Vegetable & Toasted Quinoa Stack with Roast Garlic & a Red Pepper Sauce [v]*

*Paneer, Spinach & Pea Curry with Chutney, Naan & Basmati Rice [v]*

*Mushroom Wellington with Sweet Potato Mash & Thyme Gravy [v]*

*Open Spinach & Ricotta Ravioli with Basil, Pecorino & Herb Oil [v]*

*Pearl Barley Risoto with Oregano & Caraway Marinated Feta [v]*

*Goat's Cheese & Wild Garlic Cannelloni with a Fennel & Orange Salad [v]*

*Please choose one of the above Vegetarian Main Courses for all of your vegetarian guests.*

*Vegetarian mains will be priced at the Silver Menu price.*

# CHILDRENS MENU

2-Courses - £17.50

## Main

*Breaded Chicken*  
*Cod Goujons*  
*Home made Beef Burger*  
*Sussex Sausages*  
*Vegetarian Sausages*  
*All served with chips and sauces*

*Penne Pasta with Tomato Sauce and Grated Cheddar*

## Dessert

*Fruit Jelly with Vanilla Ice Cream*  
*Vanilla Ice Cream with Chocolate Sauce*  
*Fruit Crumble with Ice Cream*

*Children's Menu available for Under 11's only.*

# CANAPÉ MENU

From £8.70 per head based  
on 3 items per person

*Chicken Liver Pate and Redcurrant Jelly on Toast*  
*Mini Cumberland Sausage and Mash*  
*Chicken Tikka and Cucumber Riatha Poppadom*  
*Mini Yorkshire Puddings with Peppered Beef and*  
*Horseradish*  
*Mini Aberdeen Angus Beef Burgers with Cheddar and*  
*Smoked Bacon*  
*Brie and Parma Ham Envelope*  
  
*Red Pepper and Hummus Toast [v]*  
*Mushroom and Dolcelatte Toasts [v]*  
*Creamed Stilton and Walnut Tartlets [v]*

*Salsa and Feta Cheese Tartlets [v]*  
*Wild Mushroom Pate Crostini [v]*  
*Quails Egg and Celery Salt [v]*  
  
*Smoked Salmon and Cucumber Squares*  
*Anchovy and Olive Tapenade Toast*  
*Mini Fish and Chips with Tartare Cream*  
*Smoked Mackerel and Horseradish Cream on Rye*  
*Asparagus and Salmon Rolls*  
*Smoked Salmon and Egg Mayonnaise Parcel*  
*Prawn and Lemon Cherry Tomato Cup*

# WEDDING EVENING BUFFET MENUS

From £6.25

## **MENU A - HOG ROAST BUFFET**

*Pulled Pork*  
*Spiced Vegetable Bean Burger [v]*  
*Crunchy Coleslaw*  
*Brioche Buns*  
*Apple Sauce*  
*Potato Wedges*  
£17.00 per head

## **MENU B - PARTY BUFFET**

*Smoked Bacon*  
*Pork Sausage*  
*Potato Wedges*  
*Brioche Baps*  
£11.00 per head

## **MENU C - PARTY PLATTERS**

Charcutiere and Smoked Fish Selection  
Sussex Halloumi Greek Salad  
English Cheeses  
Pickles and Bread  
£15.00 per head

## **MENU D - CHEESEBOARD**

Selection of Artisan Cheeses Pickles and Crackers  
£8.95 per head

## **MENU E - Fish & Chip Cones**

£6.25 per head

## **MENU F - MINI BOWL MENU**

Cones of Fish and Chips with Tartare Sauce  
Pork and Apple Sausage and Mash  
Prawn and Noodle Stir Fry  
Vegetable Curry with Mini Poppadoms (v)

*Shepherd's Pie*  
*Fish Pie with Parsley Mash*  
*Vegetable and Noodle Stir Fry (v)*  
*Chicken Curry and Rice with Mini Poppadoms*  
*Chicken Satay Sticks with Peanut Dip*  
*Vegetable Samosa with Mango Chutney (v)*  
*Chilli con Carne with Cheese and Sour Cream*  
*Mini Dessert*  
£29.50 (choice of 5 dishes)

## **MENU G - EVENING FINGER BUFFET**

*Selection of Filled Bridge Rolls and Sandwiches*  
*Honey and Mustard Chipolatas*  
*Chicken Thighs with Chilli Dip*  
*Marinated Chicken Skewers with Sour Cream Dip*  
*Scotch Eggs with Piccalilli*  
*Smoked Salmon and Cream Cheese Bagels*  
*Pork Pies with Coleman's Mustard*  
*Potato Wedges*  
*Fishcakes with Sweet Chilli Dip*  
*Vegetable Samosas*  
*Plaice Goujons with Tartare*  
*Satay Chicken Kebab with Peanut Dip*  
*Selection of Mini Quiche Slices*  
*Coriander, Lime and Ginger Marinated Chicken Pieces*  
*Selection of Bhajis, Pakoras and Samosas with Mango Chutney*  
*Vegetable Crudités with Hummus Dip*

**3 items £12.50 per head**

**4 items £13.75 per head**

**5 items £15.00 per head**

**6 items £16.25 per head**

**7 items £17.50 per head**

**8 items £19.00 per head**